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KFCŽ Cole Slaw

If you’ve ever seen a clone recipe for KFC Cole Slaw floating around on the Internet, it probably looks like this. That’s because this formula has become one of the most copied & pasted recipes from the first book, “Top Secret Recipes.” It’s also one of the most requested recipes on the TSR Message Board. So, to fulfill all those requests, and to stake claim to a recipe that’s rarely sourced as a TSR original, here’s the killer recipe to clone the world’s best slaw. And, because I love to out-clone the “copycats”, I’m going to take it

one step further. Tune in next week for an original version of this clone recipe that tastes just like the real thing but includes only five ingredients...and is completely fat free! Don't believe it? Be here next Monday.

8 cups finely chopped cabbage (about 1 head) 1/4 cup shredded carrot (1 medium carrot) 2 tablespoons minced onion

1/3 cup granulated sugar

1/2 teaspoon salt

1/8 teaspoon pepper

1/4 cup milk

1/2 cup mayonnaise

1/4 cup buttermilk

1 1/2 tablespoons white vinegar

2 1/2 tablespoons lemon juice

1. Be sure cabbage and carrots are chopped up into very fine pieces (about the size of rice).

2. Combine the sugar, salt, pepper, milk, mayonnaise, buttermilk, vinegar, and lemon juice in a large bowl and beat

until smooth.

3. Add the cabbage, carrots, and onion, and mix well.

4. Cover and refrigerate for at least 2 hours before serving.

Serves 10-12.